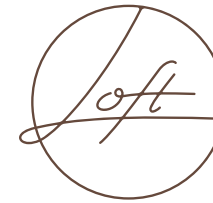




Group Bookings



Group Bookings

Celebrating at Loft delivers an unforgettable experience.

In the heart of Byron Bay, with ocean views of Main Beach, overlooking Jonson Street and vibrant Bay Lane, our sophisticated, contemporary spaces provide the inspiration for casual gatherings from 15 through to events for up to 200 guests.

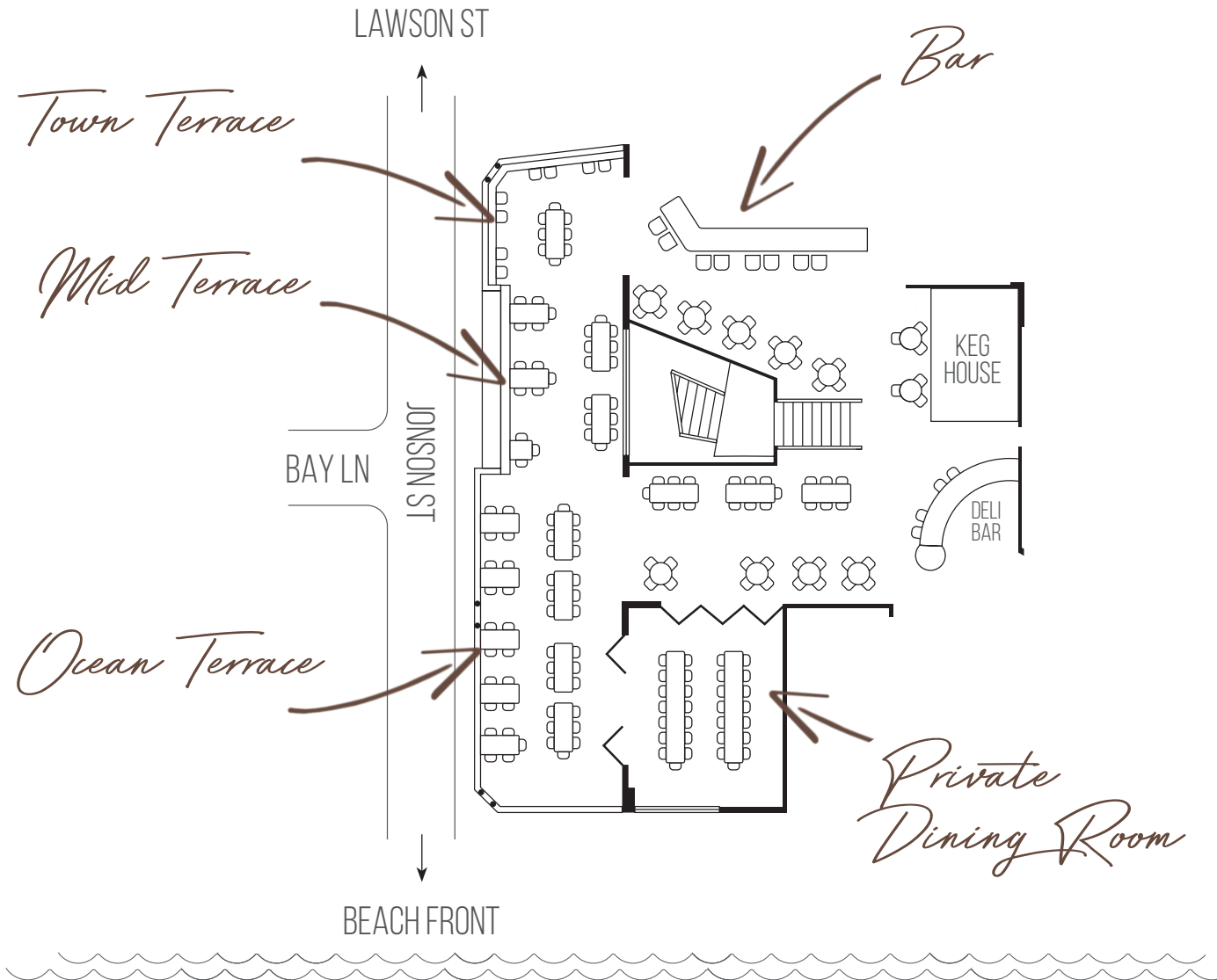
The natural light and luxurious style provide a beautiful canvas on which to create your occasion, whether its business or social.

Fresh, innovative food and drinks are paired in flexible packages. The Loft team are full of ideas and experience so it's minimal effort for you to maximise the impact for your guests.



Venue Layout

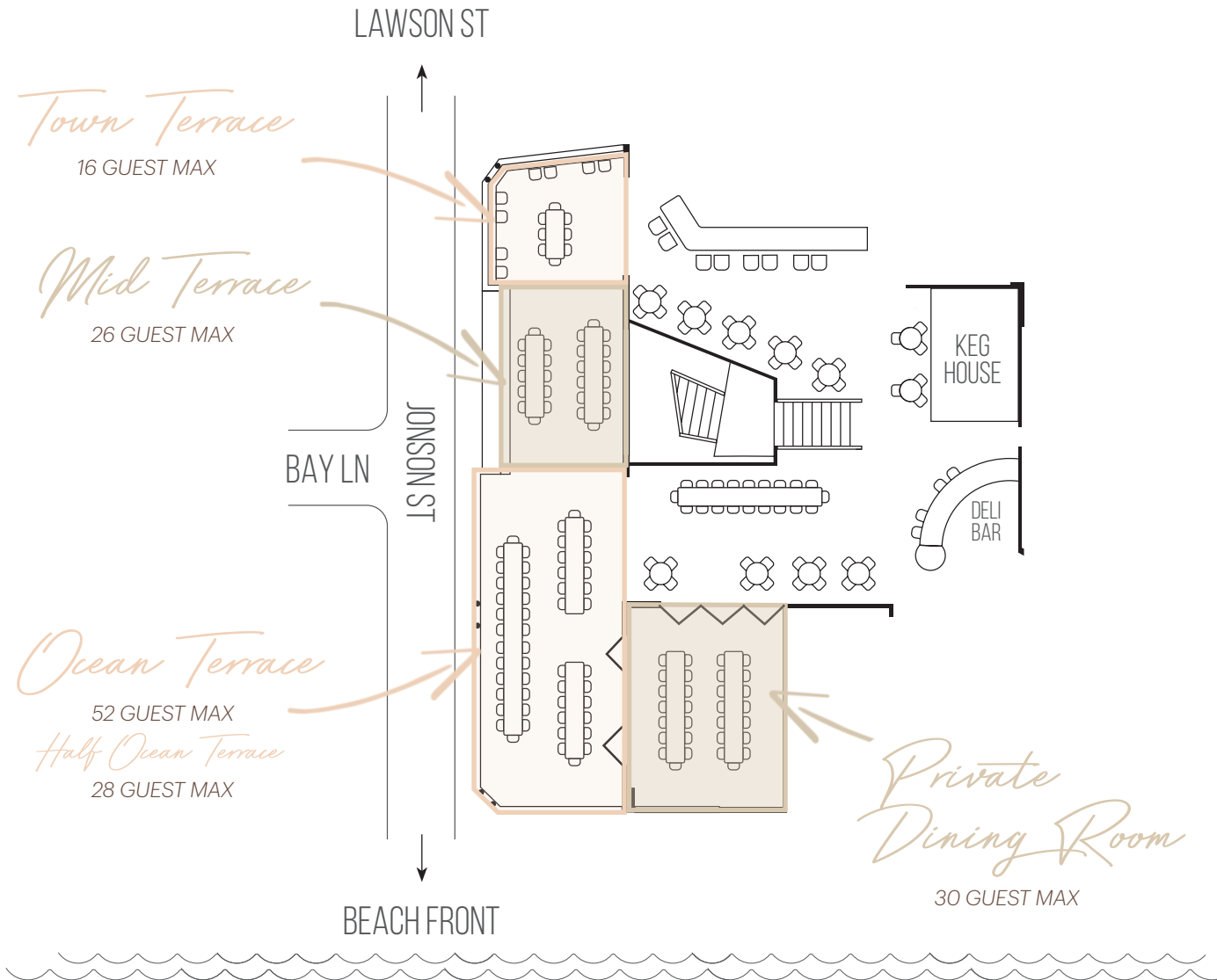
SEATS 180 GUESTS





Seated Options

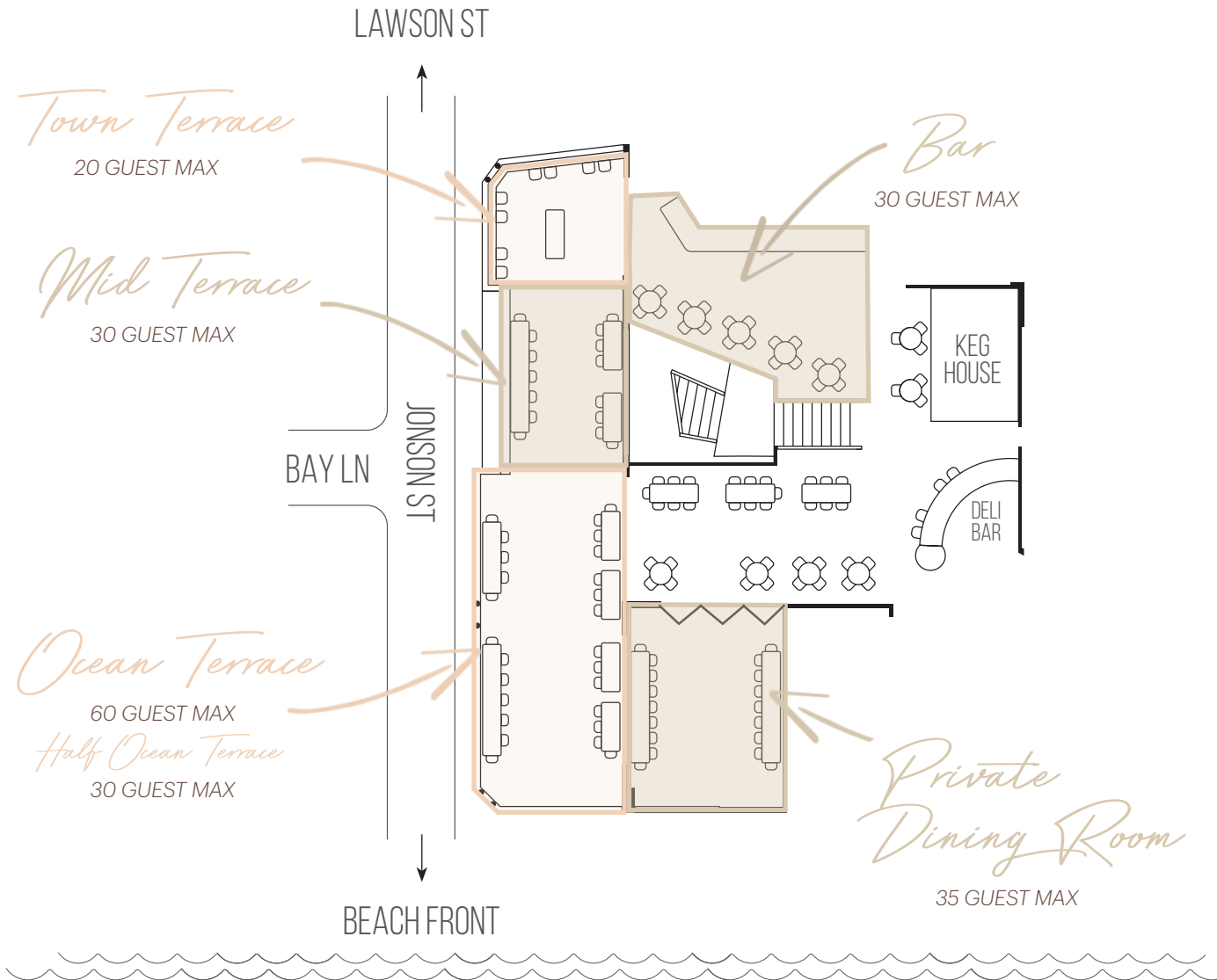
UP TO 180 GUESTS





Stand Up Options

UP TO 200 GUESTS





Private Dining Room

Groups of up to 30

Byron Bay's largest private dining room, seating up to 30 guests or 35 standing, with views directly out to Main Beach and the bay.

Perfect for private or corporate events, long lunches and special occasions.

Our Private Dining Room with its natural decor has been designed to be used for all occasions. If you would like to put your personal touch on the space, please see our preferred suppliers page.





Loft Bar

Groups of 10-30 guests

The Loft Bar is the ideal space for small casual functions. Host your private or corporate special occasion, pre & post wedding celebrations or stylish cocktail parties.

Loft Bar functions are designed to be low fuss and budget friendly. You can utilise our 'Pay As You Go' system that has been designed for casual functions.



Food Options

Seated

LIGHT DINING

LOFT DINING

LOFT PREMIUM DINING

LOFT SIGNATURE DINING

Stand Up

LOFT FAVOURITES

LOFT PREMIUM CANAPES

All menus subject to seasonal item and price changes.



Seated Dining

Light Dining

~ 65 pp ~

1st

BAKED OLIVES GF V VG
marinated – chilli-lemon-thyme

2nd

SEARED HERVEY BAY SCALLOPS GF
xo sauce - pickled snow mushroom

CALAMARI "FRITTI" DF
garlic mayo – pickled cucumber

3rd

JAPANESE CHICKEN SLIDERS
shaved cabbage – kewpie mayo – tonkatsu sauce

CRISPY TWICE COOKED PORK RIBS GF DF
chilli caramel – apple – cucumber salad

4th

100 DAY AGED BLACK ANGUS SIRLOIN GF DF
pickle daikon – black garlic

FRIES GF V
salt & vinegar salt – mayo

Loft Dining

~ 85 pp ~

1st

BAKED OLIVES GF V VG
marinated – chilli-lemon-thyme

BYRON BAY STRACCIATELLA V
heirloom cucumber – plum – pistachio –
basil oil – black vinegar

2nd

SEARED HERVEY BAY SCALLOPS GF
xo sauce - pickled snow mushroom

MORETON BAY BUG TACO
avocado crema – pickled kohlrabi – slaw

3rd

CRISPY TWICE COOKED PORK RIBS GF DF
chilli caramel – apple – cucumber salad

JAPANESE CHICKEN SLIDERS
shaved cabbage – kewpie mayo – tonkatsu sauce

4th

100 DAY AGED BLACK ANGUS SIRLOIN GF DF
pickle daikon – black garlic

FRIES GF V
salt & vinegar salt – mayo

CABBAGE SALAD GF V
shaved cabbage – mint – orange – sheep's yoghurt –
nimbin valley pecans

Extras

BREAD SOCIAL ORGANIC SOURDOUGH V // 3 pp
smoked butter – swattleseed salt

NATURAL OYSTERS (2) GF DF // 6 pp
with chardonnay mignonette

Seated Dining

Loft Premium Dining

~ 95 pp ~

1st

OYSTERS GF DE

natural with lemon

BAKED OLIVES GF V VG

marinated – chilli-lemon-thyme

2nd

BREAD SOCIAL ORGANIC SOURDOUGH V

smoked butter – swattleseed salt

BYRON BAY STRACCIATELLA V

heirloom cucumber – plum – pistachio –
basil oil – black vinegar

3rd

HIRAMASA KINGFISH CEVICHE GF DE

cucumber – jaboticaba berry – leche de tigre – shallot oil

STEAMED BLACK MUSSELS

fregula – cherry tomato ragu

4th

(Select 2 Mains)

MARKET FISH GF DE

peperonata – tomato – garlic – basil
or

100 DAY AGED BLACK ANGUS SIRLOIN GF DE

pickle daikon – black garlic
or

AUSTRALIAN BAY LOBSTER

squid ink fettuccine – seaweed butter – togarashi –
sea herbs

FRIES GF V

salt & vinegar salt – mayo

CABBAGE SALAD GF V

shaved cabbage – mint – orange – sheep's yoghurt –
nimbin valley pecans

5th

COCONUT & VANILLA PANNACOTTA

sumac charred strawberries – honeycomb – citrus ash



Seated Dining

Loft Signature Dining

~ 120 pp ~

1st

OYSTERS GF DF
with chardonnay mignonette

2nd

HIRAMASA KINGFISH CEVICHE GF DF
cucumber – jaboticaba berry – leche de tigre – shallot oil

PRAWN BUN

citrus mayo – iceberg – furikake

3rd

SEARED HERVEY BAY SCALLOPS GF
xo sauce – pickled snow mushroom

MORETON BAY BUG TACO

avocado crema – pickled kohlrabi – slaw

4th

AUSTRALIAN BAY LOBSTER

squid ink fettuccine – seaweed butter – togarashi – sea herbs

5th

(Select 1 Main)

MARKET FISH GF DF

peperonata – tomato – garlic – basil

or

100 DAY AGED BLACK ANGUS SIRLOIN GF DF

pickle daikon – black garlic

FRIES GF V

salt & vinegar salt – mayo

CABBAGE SALAD GF V

shaved cabbage – mint – orange – sheep's yoghurt – nimbin valley pecans

6th

COCONUT & VANILLA PANNACOTTA

sumac charred strawberries – honeycomb – citrus ash

7th

CHEF'S SELECTION CHEESE PLATE V

two cheeses – sunday sustainable fruit bread – homemade crackers

*** Pair a Lychee Chilli Coconut Martini on arrival // 22 pp*

*to complete the signature experience ***

Stand Up Dining

Loft Favourites

Small

FRIES GF V

salt & vinegar salt - mayo

OVEN ROASTED

CELERIAC STEAK GF DE V VG

white bean hummus - nuttalex café de paris

CALAMARI "FRITTI" DE

garlic mayo - pickled cucumber

SWEET CORN ARANCINI

basil mayonnaise

Medium

MORETON BAY BUG TACO

avocado crema - pickled kohlrabi - slaw

TOFU SLIDERS V

shaved cabbage - kewpie mayo -
tonkatsu sauce

JAPANESE CHICKEN SLIDERS

shaved cabbage - kewpie mayo -
tonkatsu sauce

CAULIFLOWER TACOS GF DE V

shaved red cabbage - radish -
coriander - tomatillo salsa

PRAWN BUN

citrus mayo - iceberg - furikake

Choice of

*2 Small &
2 Medium*

45 pp

Choice of

*3 Small &
3 Medium*

65 pp

Extras

NATURAL OYSTERS (2) GF DE // 6 pp

with chardonnay mignonette

LOFT DELI BAR V // 20 pp

chef's selection of cured meats and cheese -
organic sourdough - baked olives





Stand Up Dining

Loft Premium Canapes

~ 2 of each pp ~

TEMPURA PRAWN
wasabi mayo

CONFIT DUCK TART
quince paste

POACHED SALMON BLINI
crème fraiche – edamame – puffed rice – dill

CROQUETA
burnt apple aioli – shaved manchego

MARINATED WAGYU BEEF SKEWER
black garlic

CRISPY SQUID INK TAPIOCA
tuna tartare – pear – puffed wild rice –
coriander crème

PUMPKIN HUMMUS v vG
sumac – pepitas – vegan blini

Choice of

3 Canapes
55 pp

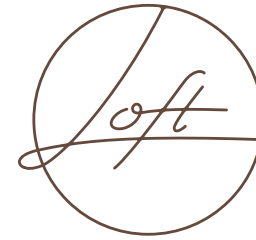
Choice of

5 Canapes
75 pp

Extras

NATURAL OYSTERS (2) GF DE // 6 pp
with chardonnay mignonette

LOFT DELI BAR v // 20 pp
chef's selection of cured meats and cheese –
organic sourdough – baked olives



Beverage Options

Beverage Packages

STANDARD PACKAGE

PREMIUM PACKAGE

*Cocktail & Spirit
Upgrades*

Bar Tabs

Bar Tabs are available to ensure your guests have full flexibility to enjoy our expansive Cocktail & Drinks list.

Standard Beverage Package

2HRS - 79 PP | 3HRS - 89 PP

(20 guest minimum)

Standard

WINE

LOFT PINOT GRIGIO

new south wales

LOFT SHIRAZ

new south wales

LOFT SPARKLING

new south wales

BEER

STONE & WOOD PACIFIC ALE

byron bay, new south wales

LOFT LAGER

griffith, new south wales

LOFT MID-STRENGTH LAGER

griffith, new south wales

ZERO ALCOHOL BEER & SOFT DRINKS

Cocktail Upgrades

SPRITZ OR BAYLINI ON ARRIVAL | 15 PP

COCKTAIL ON ARRIVAL | 22 PP

2 ROUNDS OF COCKTAILS | 42 PP

3 ROUNDS OF COCKTAILS | 62 PP

Cocktail Selection

LYCHEE CHILLI COCONUT MARTINI

vodka, lychee liqueur, coconut, chilli, lime

WATERMELON SUMMERTINI

vodka, strawberry liqueur, watermelon, lemon, rhubarb

STRAWBERRY SUNSHINE DAIQUIRI

rum, strawberry, elderflower, coconut, lime

PINK VELVET

gin, maraschino liqueur, lemon, raspberry, aquafaba

CHILI MARGARITA

tequila reposado, lime, triple sec, chili

TOMMY'S MARGARITA

tequila reposado, lime, triple sec, agave

SALTED CARAMEL ESPRESSO MARTINI

vodka, kahlua, coffee, salted caramel

Spirit Upgrades

with any beverage package

BASIC SPIRITS
20 PP PER HOUR



Premium Beverage Package

2HRS - 99 PP | 3HRS - 109 PP

(20 guest minimum)

Premium

SPRITZ

APEROL SPRITZ
aperol, prosecco, soda

PINK GRAPEFRUIT SPRITZ
pink grapefruit, lavender aperitif, prosecco, soda

WINE

DAL ZOTTO PROSECCO
king valley, victoria, nv

TE MATA SAUVIGNON BLANC
hawke's bay, new zealand

REVERIE ROSE
pays d'oc region, france

LOFT PINOT GRIGIO
new south wales

TRENTHAM ESTATE PINOT NOIR
murray darling, new south wales

LOFT SHIRAZ
new south wales

BEER

STONE & WOOD PACIFIC ALE
byron bay, new south wales

LOFT LAGER
griffith, new south wales

LOFT MID-STRENGTH LAGER
griffith, new south wales

**ZERO ALCOHOL BEER
& SOFT DRINKS**

Cocktail Upgrades

SPRITZ OR BAYLINI ON ARRIVAL | 15 PP

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SALTED CARAMEL ESPRESSO MARTINI
vodka, kahlua, coffee, salted caramel

Spirit Upgrades

with any beverage package

BASIC SPIRITS

20 PP PER HOUR



Preferred Suppliers

FLOWERS

THE FLOWER BAR CO
theflowerbarco.com.au
0415 046 934

CAKES

JAR & TIN BYRON BAY
jarandtin.com
0404 629 178

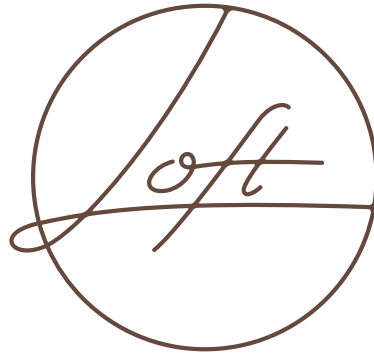
BALLOONS

BANG BANG BALLOONS BYRON BAY
bangbangballoons.com.au
1300 915 514

STYLING

THE WEDDING SHED
theweddingshed.com.au
0439 949 968





Bookings

Have some questions or would like to book?

PHONE - (02) 6680 9183

EMAIL - functions@loftbyronbay.com.au